

## SMALL PLATES

<b>ROASTED MUSHROOM SOUP</b> Preserved forest mushrooms, chive oil	8	<b>GUACAMOLE CON TOSTONES</b> Served with green plantain fritters	15
<b>MEZZE PLATTER</b> Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za'atar naan	17	<b>GREEK WINGS</b> Lemon, mediterranean herbs, served with a feta dip	16
<b>BELGIAN FRIES</b> Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2	10	<b>VENEZUELAN TEQUEÑOS</b> Queso blanco wrapped in dough, with a chili mayo dip	15

## UNCLASSIC CLASSICS

<b>TURKISH EGGS*</b> Sesame encrusted simit bread, poached eggs, labne, aleppo pepper oil, cucumber, dill	19	<b>SHAKSHUKA &amp; AREPAS</b> Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices. Served with two Venezuelan arepas. <i>Ask your server to make it vegan!</i>	19
<b>SHORT RIB POUTINE</b> French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion	16	<b>CHILAQUILES</b> Tortilla chips tossed in salsa verde, refried black beans, crema, pickled jalapeño, feta, fried egg	18
<b>BLACK TRUFFLE CROQUE MADAME</b> Ham & truffle cheese sandwich, truffle bechamel, fried egg	20		

## HANDHELDS

<b>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH</b> Aji amarillo, salsa criolla, lime. Served with Belgian fries	17	<b>THE IMMIGRANT BEC SANDWICH</b> Bacon, soft scramble, American cheese, caramelized onion, secret harissa sauce	15
<b>THE IMMIGRANT BURGER*</b> Special harissa sauce, American cheese, lettuce, onion. Served with Belgian fries	18	<b>AVOCADO TOAST</b> Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle	17
<b>CLASSIC CHEESEBURGER*</b> American cheese on a sesame brioche bun. Served with Belgian fries	14	<b>COCHINITA PIBIL BAO BUNS</b> Slow-cooked pulled-pork, pickled onion, chili mayo	14

## ON THE SWEETER SIDE

<b>GRIDDLED PANCAKES</b> Bourbon barrel aged maple syrup, powdered sugar, fresh berries	15	<b>HONG KONG FRENCH TOAST</b> Peanut butter, condensed milk, homemade strawberry jam	17
<b>GREEK YOGURT PARFAIT</b> strawberry jam, ras el hanout granola	11	<b>PB&amp;J BAO BUN</b> Peanut butter, slow cooked strawberry jam	10

## SEASONAL DRINKS

**PINEAPPLE MATCHA 7**  
Matcha, chamomile, lemongrass and pineapple

**CAFÉ CALMA Hot or iced 7**  
Our signature oatmilk Peruvian latte, sweetened with dates

**MINT LIMONANA 7**  
Mint, lemon, and honey. The Middle East's refreshing drink!

**AGUA DE JAMAICA 7**  
Hibiscus flower-infused. Popular across Latin America!

Like in most immigrant homes, nearly everything we serve is homemade.

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



CATERING  
AND PRIVATE  
EVENTS WITH  
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

## BRUNCH MENU

SERVED ON WEEKENDS  
FROM 11:30AM-3PM

## SIGNATURE COCKTAILS

<b>SIDDHARTHA</b> Shochu • Honey • Fresh lime • Thai Basil • Cucumber • Jalepeño MOCKTAIL VERSION / 10	15
<b>INVICTUS</b> Rye • Fortified wine • Honey • Cinnamon • Pilsner • Fresh lime	15
<b>TERNURA</b> Pisco • Passion fruit • Fresh lime • Honey • Matcha • Egg white • Jalepeño VEGAN VERSION AVAILABLE UPON REQUEST	16

## MOCKTAILS

<b>FONI NEGRONI</b> Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso	13
<b>VIRGIN PIÑA COLADA</b> A classic pina colada with Ceder's non-alcoholic gin	10
<b>KYURI KANZAN</b> Raspberry shrub with non-alcoholic cucumber gin	10

## COCKTAILS

<b>AMALFI SPRITZ</b> Aperol • Brut Sparkling • Fresh fruit	14
<b>IF MARGARITA</b> Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil	16
<b>CORPSE REVIVER #2</b> Gin • French Aperitif • Apricot Liqueur • Lemon	15
<b>CAIPIRINHA</b> Cachaça • Lime • Sugar	15
<b>PIÑA COLADA</b> Rum • Pineapple Juice • Pandan Coconut Milk • Lime	14
<b>SINGAPORE SLING</b> Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur	15
<b>SAKURA SOUR</b> Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	15

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

## SANGRIA

<b>SIGNATURE RED</b> Served with fresh fruits	37 12
<b>SEASONAL WHITE</b> Cinnamon, star anise, served fresh fruits	37 12

## MIMOSA

<b>CLASSIC MIMOSA</b> Choice of orange, pineapple or mango	37 12
<b>DIY MIMOSA TRIO</b> Served with a bottle of bubbly and orange, pineapple and mango juices	42

## WINES

## BUBBLES

<b>CONCA D'ORO PROSECCO BRUT ROSÉ</b> 2023 Glera, Pinot Noir, Veneto, Italy	49 13
<b>1+1=3 CYGNUS CAVA RESERVA (NV)</b> Xarel-Lo, Macabeo, Parellada, Cava, Spain	53 14
<b>MARIA CASANOVAS, CAVA (NV)</b> Catalonia, Spain	57
<b>J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)</b> Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	150

## ROSÉ

<b>BODEGAS SOLARCE RIOJA</b> 2023 Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	49 13
<b>LIQUID GEOGRAPHY, MENCIA</b> 2022 Bierzo D.O., Spain	41 13
<b>CHÂTEAU PEYRASSOL, RESERVE</b> 2023 Cinsault, Grenache Côtes De Provence, France	66

## BEERS

<b>LAV</b> Serbia, Lager, 4.9%	8
<b>POLAR</b> Venezuela, Pilsner, 4.5%	8
<b>DC BRAU EL JEFE SPEAKS</b> USA, German Hefeweizen, 5%	9
<b>DC BRAU JOINT RESOLUTION</b> USA, Hazy IPA, 5.5%	9
<b>MODELO ESPECIAL</b> Mexico, Lager, 4.4%	9

<b>BODEGAS LA CAÑA, ALBARIÑO</b> 2022 Rías Baixas D.O., Spain	53 14
<b>RHANLEIGH, CHENIN BLANC</b> 2022 Western Cape, South Africa	41 12
<b>ZOLO, TORRONTES</b> 2022 Mendoza, Argentina	41 12
<b>OLD SOUL, CHARDONNAY</b> 2022 Lodi, California	43 14
<b>TAMELLINI, GARGANEGA</b> 2021 D.O.C. Soave D.O.C., Italy	46

## WHITE

<b>MANTEL BLANCO, SAUVIGNON BLANC</b> 2021 Rueda D.O., Spain	49 14
<b>JEAN-MARC BROCARD, CHARDONNAY</b> 2021 Burgundy, France	61
<b>ALBERT MANN, PINOT BLANC</b> 2021 Alsace, France	65

## NON ALCOHOLIC

<b>HOMEMADE ICED TEA</b>	5
<b>JARRITOS</b>	5
<b>MEXICAN COKE</b>	6
<b>DIET COKE</b>	5
<b>SPRITE</b>	5

## COFFEE/TEA

<b>AMERICANO</b>	5
<b>ESPRESSO</b>	4
<b>CAPPUCCINO</b>	6
<b>MACCHIATO</b>	5
<b>LATTE</b>	6
<b>HOT TEA</b> ask your server for our selection!	6

## RED

<b>VIÑA LAS PERDICES, MALBEC RESERVA</b> 2021 Mendoza, Argentina	49 13
<b>XILA, TERRA ALTA ORGANIC GARNACHA</b> 2019 Catalonia D.O., Spain	57 15
<b>CLOUDLINE, PINOT NOIR</b> 2022 Willamette Valley, United States	61 16
<b>CRU MONPLAISIR, BORDEAUX SUPÉRIEUR</b> 2020 Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France	61 16
<b>DOMAINE FRANÇOIS VILLARD, SYRAH</b> 2021 Côtes Du Rhône, France	61
<b>CHÂTEAU PÉAGE CUVÉE MACULAR</b> 2020 Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	61
<b>KAVAKLIDERE, YAKUT</b> 2022 Öküzögü, Bogazkere Eastern Anatolia, Turkey	41 13
<b>DINGAC VINARIJA, PELJESAC</b> 2019 Dalmatia, Croatia	51
<b>BODEGA ELIAS MORA, TINTA DE TORO</b> 2020 Toro, Spain	53
<b>DOMAINE DES TOURELLES</b> 2020 Bekka Valley, Lebanon	53
<b>CORDILLERA DE LOS ANDES CARMÉNÈRE</b> 2021 Valle Del Cachapoal, Chile	56
<b>SHUMI CELLARS, SAPERAVI</b> 2014 Kakheti, Georgia	66
<b>VILLA DI GEGGIANO, BANDINELLO</b> 2018 Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	66

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